



# Food Facility - Full Prep OFFICIAL INSPECTION REPORT

<b>Humboldt County Dept of Health and Human Services</b> Division of Environmental Health 100 H Street, Suite 100, Eureka, CA 95501 Phone: 707-445-6215 - Fax: 707-441-5699 Toll Free: 800-963-9241 envhealth@co.humboldt.ca.us			Inspection Date : 08/11/2017		<b>Inspection Number:</b> DA8IM3UGG	
			Purpose of Inspection : 002 - Reinspection		Beg Time : 9:30 am End Time : 1:45 pm Total Time : 255 Minutes	
<b>Facility ID:</b> FA0000618	<b>Facility Name</b> China One Buffet		<b>Inspector :</b> EE0000036 - ██████████		<b>Inspector Phone:</b> ██████████	
<b>Address</b> 1835 4th St			<b>City/State</b> Eureka, CA		<b>Zip Code</b> 95501	
<b>Permit #</b> PT0000154	<b>Permit Holder</b> Yun Lan Chen	<b>SR ID:</b>	<b>Program</b> Food Facility - Full Prep		<b>Total Violations:</b>	14

**An inspection of your facility revealed the following violations. Please note the required corrections and Comply By date. Thank you for your cooperation.**

Designated compliance status (IN, OUT, NO, N/A) for each numbered item

IN= In compliance OUT= Not In compliance N/O= Not observed N/A= Not applicable COS= Corrected on-site during inspection R= Repeat violation

### MAJOR VIOLATIONS

#### EMPLOYEE HEALTH AND HYGIENIC PRACTICES PREVENTING CONTAMINATION BY HANDS

5.  IN  NO  NA  OUT  COS  MAJ  R

**Comply by 8/14/2017**      **Not In Compliance**

**Violation Description:**  
05. Hands clean and properly washed; gloves used properly.

**Regulation Description:**  
Employees are required to wash their hands in the following situations: before engaging in food preparation, after touching bare skin, after using the toilet room, after coughing or sneezing, after eating, drinking, or using tobacco, after handling soiled equipment or utensils, as often as necessary during food preparation to prevent cross-contamination, when switching from working with raw to ready to eat foods, before donning gloves, before dispensing or serving food, after engaging in other activities that may contaminate hands. (113952, 113953.3, 113953.4) Employees shall minimize bare hand contact with nonprepackaged ready-to-eat food. Single-use gloves shall be used for only one task and shall be discarded when damaged or soiled, or when interruptions in the food handling occur. Gloves shall be changed as often as handwashing is required. Slash-resistant gloves may be used with ready-to-eat food if the gloves have a smooth, durable, nonabsorbent surface, or are covered with a single-use glove. (113961, 113973 (b,c,e))

**Condition Observed and Required Correction:**  
*Observed employee on cookline touch skin and hair and not handwash prior to handling food.*  
*Observed employees handle trash cans and not handwash prior to handling food.*  
*Observed employees handle raw meat and not handwash prior to changing tasks.*  
*Train all employees on handwashing policies and procedures to ensure proper handwashing is occurring at all times.*

#### TIME AND TEMPERATURE RELATIONSHIPS

7.  IN  NO  NA  OUT  COS  MAJ  R

**Comply by 8/14/2017**      **Not In Compliance**

**Violation Description:**  
07. Proper hot and cold holding temperatures.

**Regulation Description:**  
Potentially hazardous foods shall be maintained at or below 41F or at or above 135F. The following foods may be held at or below 45F: raw shell eggs, unshucked live molluscan shellfish, pasteurized milk and pasteurized milk products in original sealed containers, potentially hazardous foods held during transportation. Food preparation shall not exceed two cumulative hours without a return to the required holding temperatures. (113996, 113998, 114037)

**Condition Observed and Required Correction:**  
*Measured cream cheese in bus tub at 70.5F (internal temperature). Operator discarded 11x48 oz. packages of cream cheese.*  
*Potentially hazardous foods must be held at or below 41F and at or above 135F at all times.*

#### PROTECTION FROM CONTAMINATION



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### MAJOR VIOLATIONS

13.     IN    NO    NA    OUT    COS    MAJ    R

Comply by 8/14/2017

Not In Compliance

**Violation Description:**

13. Food in good condition; safe and unadulterated.

**Regulation Description:**

Employees shall not commit any act that may cause the contamination or adulteration of food or food contact surfaces. Food shall be produced, prepared, stored, transported, and served, so as to be free from adulteration and spoilage. Food is considered adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health. Containers previously used to store poisonous or toxic materials shall not be used to store food, utensils, or single-use articles. Utensils used for tasting shall be discarded or washed, rinsed, and sanitized between tastings. Ice used as a medium for cooling food and beverages shall not be offered for consumption. Food shall be inspected upon receipt and prior to any use, storage, or resale. (113967, 113976, 113980, 113988, 113990, 114035, 114167, 114254.3)

**Condition Observed and Required Correction:**

*Observed cream cheese in bus tub left out of temperature over night, then moved into walk-in (was discarded per DEH).  
 Observed frozen raw meats left out of temperature over night, and then moved into bus tubs for thawing.*

14.     IN    NO    NA    OUT    COS    MAJ    R

Comply by 8/14/2017

Not In Compliance

**Violation Description:**

14. Food contact surfaces: clean and sanitized.

**Regulation Description:**

Food-contact surfaces and multiservice utensils shall be effectively washed, rinsed, and sanitized to remove or completely loosen soils by use of manual or mechanical methods. The temperature of the washing solution shall be maintained at least 100F or at the temperature specified by the manufacturer's label. Manual sanitation shall be accomplished during the final rinse by contact with solution containing 100 ppm available chlorine or 200 ppm quaternary ammonium. Mechanical sanitization shall be accomplished in the final rinse by achieving a utensil surface temperature of 160F or by contact with solution containing 50 ppm available chlorine or 200 ppm quaternary ammonium. After cleaning and sanitizing, equipment and utensils shall be air dried. (114097, 114099.1, 114099.2, 114099.4, 114099.6, 114099.7, 114101 (b-d), 114105, 114109, 114111) Food contact surfaces, utensils, and equipment shall be cleaned and sanitized at the following times: before each use with different type of raw food of animal origin, when changing from raw food to ready to eat food, between uses with raw produce and potentially hazardous food, before using a thermometer, any time during the operation when contamination may have occurred. Food-contact surfaces and utensils shall be clean to sight and touch. (114113, 114115, 114117, 114125(b), 114141)

**Condition Observed and Required Correction:**

*Observed frozen raw meat stored on drainboard on 3 compartment sink. Raw meat was then put into bus tubs and the drainboard was not properly cleaned and sanitized afterward.  
 Observed water used from thawing raw meat splash out of bus tub, potentially cross contaminating 3 compartment sink. 3 compartment sink was not properly clean and sanitized afterward.  
 3 compartment sink is not an approved location for proper thawing.  
 Train all food handlers on proper thawing, proper surface sanitizing and the importance of preventing cross-contamination.*

- FOOD FROM APPROVED SOURCES**
- CONFORMANCE WITH APPROVED PROCEDURES**
- CONSUMER ADVISORY**
- HIGHLY SUSCEPTIBLE POPULATIONS**
- WATER, HOT WATER**
- LIQUID WASTE DISPOSAL**



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### MAJOR VIOLATIONS

#### VERMIN

23.  IN  NO  NA  OUT  COS  MAJ  R

**Comply by 8/14/2017**      **Not In Compliance**

**Violation Description:**  
 23. No rodents, insects, birds, or animals.

**Regulation Description:**  
 A food facility shall at all times be equipped, maintained, and operated as to prevent the entrance and harborage of animals, birds, and vermin, including, but not limited to rodents and insects. (114259, 114259.1, 114259.4, 114259.5)

**Condition Observed and Required Correction:**  
*Observed live cockroaches in drawer next to kitchen door, on sticky trap on floor adjacent to Kenmore unit, behind True refrigerator, and in floor sink under prep table.*  
*Observed evidence of rodent activity (feces and ingress points), in rear employee bathroom, in rear dry storage area and adjacent to True refrigerator.*  
*This major violation requires immediate closure of the food facility because there is evidence of infestation of vermin where food, food contact surfaces, food equipment or utensils have become adulterated and/or contaminated.*  
*All food contact and non-food contact surfaces must have major cleaning and sanitizing for effective pest control to be conducted.*

### MINOR VIOLATIONS

#### SUPERVISION

24.  IN  NO  NA  OUT  MAJ

**Not In Compliance**

**Violation Description:**  
 24. Person in charge present and performs duties.

**Regulation Description:**  
 A person in charge shall be present at the food facility during all hours of operation. Person in charge shall restrict unnecessary individuals from entering food prep areas and monitor self-service areas and food displays to prevent food and equipment contamination. (113945-113945.1, 113984.1, 114075)

**Condition Observed and Required Correction:**  
*Observed no person in charge.*

### PERSONAL CLEANLINESS

#### GENERAL FOOD SAFETY REQUIREMENTS

26.  IN  NO  NA  OUT  MAJ

**Not In Compliance**

**Violation Description:**  
 26. Approved thawing methods used; frozen food.

**Regulation Description:**  
 Frozen foods shall be stored or displayed in their frozen state unless being thawed in the following manner: under refrigeration, completely submerged under cold running water with sufficient velocity to flush loose particles, in microwave oven, during the cooking process. (114018, 114020)

**Condition Observed and Required Correction:**  
*Observed thawing in 3 compartment sink which is an unapproved sink for thawing.*  
*Observed meat thawing in bus tubs with standing water.*  
*Observed meat thawing on counter tops at room temperature.*



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### MINOR VIOLATIONS

27.  IN  NO  NA  OUT  MAJ

**Violation Description:** **Not In Compliance**  
 27. Food separated and protected.

**Regulation Description:**  
 Food shall be protected from contamination during transportation, storage, preparation, holding and display. Food and condiments on display shall be protected from contamination by the use of dispensers, packaging, counter, service line, or sneeze guards that intercept a direct line between the consumer's mouth and the food being displayed. Only prepackaged non-potentially hazardous food or uncut produce may be displayed or sold outdoors if under overhead cover. Open-air barbecues shall be separated from public access. (113984 (a-f), 113986, 114060, 114067, 114069, 114077, 114089.1 (c), 114143 (c-e))

**Condition Observed and Required Correction:**  
*Observed various foods stored uncovered and unlabeled.*  
*Observed raw chicken stored on top of broccoli in walk-in.*  
*Observed food stored in garbage bags, which are not food grade.*  
*Observed uncovered bulk bin of flour.*  
*Observed uncovered foods on cookline.*  
*Observed open can of food stored on shelf in dry storage.*

### FOOD STORAGE, DISPLAY, SERVICE

30.  IN  NO  NA  OUT  MAJ

**Violation Description:** **Not In Compliance**  
 30. Food storage; food storage containers identified.

**Regulation Description:**  
 Food items shall be stored at least six inches above the floor in an approved location within the fully enclosed permitted food facility. Food shall not be exposed to splash, dust, vermin, or other forms of contamination or adulteration. Prepackaged food may not be stored in direct contact with ice if the food is subject to the entry of water because of the nature of it's packaging. Non-prepackaged food may not be stored in direct contact with undrained ice. (114047, 114049, 114053, 114055, 114069 (b)) Containers holding food or food ingredients that are removed from their original packaging shall be identified with the common name of the food. (114051)

**Condition Observed and Required Correction:**  
*Food stored directly on the floor in walk-in. Store food at least 6 inches above the floor.*

### EQUIPMENT, UTENSILS, LINENS

33.  IN  NO  NA  OUT  MAJ

**Violation Description:** **Not In Compliance**  
 33. Non-food-contact surfaces clean.

**Regulation Description:**  
 Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue and other debris. Interior premises of a food facility shall be kept clean. (114115 (b), 114257)

**Condition Observed and Required Correction:**  
*Observed grease and debris throughout cookline equipment, floor sinks, on storage shelves, behind and under refrigeration equipment.*

### PHYSICAL FACILITIES



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### MINOR VIOLATIONS

42.     IN    NO    NA    OUT     MAJ

**Violation Description:** **Not In Compliance**

42. Garbage and refuse properly disposed; facilities maintained.

**Regulation Description:**

The exterior premises of a food facility shall be kept free of litter and rubbish. All food waste and rubbish shall be kept in nonabsorbent, durable, cleanable, leak-proof and rodent-proof containers. Containers shall have close-fitting lids and be covered at all times. All waste must be removed and disposed of as frequently as necessary to prevent the development of objectionable odors and other conditions that attract or harbor insects or rodents. (114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114257)

**Condition Observed and Required Correction:**

*Observed grease and debris in dumpster area adjacent to trash bins, grease trap and back door. Remove debris and pressure wash pavement. Keep dumpsters locked when not in use.*

44.     IN    NO    NA    OUT     MAJ

**Violation Description:** **Not In Compliance**

44. Premises; personal/cleaning items; vermin-proofing.

**Regulation Description:**

The premises of each food facility shall be kept clean and free of litter and rubbish; all clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces; the facility shall be kept vermin proof. (114067 (j), 114123, 114143 (a) & (b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282)

**Condition Observed and Required Correction:**

*Observed outdoor storage cage is full of debris and personal items. This area is a potential and probable harborage site for vermin. Remove all contents of the cage to eliminate potential harborage for vermin.*  
*Observed overgrown foliage surrounding entire perimeter of building, providing potential harborage for vermin. Remove foliage at least 12 inches from building perimeter. Additionally tree limbs touching roof provide access of rodents to roof and potential ingress. Trim trees.*

### PERMANENT FOOD FACILITIES

45.     IN    NO    NA    OUT     MAJ

**Violation Description:** **Not In Compliance**

45. Floor, walls, and ceilings: built, maintained, clean.

**Regulation Description:**

Food facilities shall be fully enclosed in a building consisting of permanent floors, walls, and an overhead structure that meets minimum standards. The walls and ceiling shall be smooth, durable, nonabsorbent and easily cleanable. Flooring and base coving shall be smooth, durable, and made of approved nonabsorbent material that is easily cleanable. Floor surfaces shall be covered at the juncture of the floor and wall with a 3/8 inch minimum radius and shall extend up the wall at least 4 inches. (114143 (d), 114266, 114268, 114268.1, 114271, 114272)

**Condition Observed and Required Correction:**

*Observed holes in walls surrounding plumbing pipes are not sealed, potentially providing access/ingress for vermin. Seal holes to eliminate potential access/ingress.*

### SIGNS, REQUIREMENTS COMPLIANCE, ENFORCEMENT



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51.     IN    NO    NA    OUT     MAJ

**Not In Compliance**

**Violation Description:**

51. Permit Suspension - Facility Closed

**Regulation Description:**

If an imminent health hazard is found, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed. (114405, 114409)

**Condition Observed and Required Correction:**

Based on observations from reinspection conducted 8/11/17, the risk to health and safety suggest imminent health hazards exist in this food facility:

See Violations #5, #7, #13, #14 and #23 for applicable Health and Safety Codes that caused imminent Health and Safety risks and/or hazards.

This facility has been closed and the permit suspended by Humboldt County Division of Environmental Health. At any time within 15 calendar days after this issuance, the permit holder may request in writing a hearing before a hearing officer to show cause why this permit suspension is not warranted. The hearing shall be held within 15 calendar days of the receipt of a request for a hearing.

**MINOR VIOLATIONS**

**MEASURED OBSERVATIONS**

Item/Location	Units	Item/Location	Units	Item/Location	Units
Cream cheese/Bus tub	70.5 F				

**Overall Inspection Comments:**

Any above major violations must be corrected by the Comply By date shown. A reinspection may be conducted and a reinspection fee may be assessed, as authorized by current County ordinance. This fee may be waived if a mailed or faxed receipt or other satisfactory documentation showing proof of the correction or repair is received prior to the compliance date. The local building official may require a permit for above corrections. Please contact the appropriate office for assistance.

On site for reinspection with <sup>EE0000036</sup> ██████████ EHS and pest control operator. The following major violations were observed:

- Hands clean and properly washed; gloves used properly
- Proper hot and cold holding temperatures
- Food in good condition, safe and unadulterated
- Food contact surfaces: clean and sanitized
- No rodents, insects, birds, or animals

Cream cheese held out of temperature was discarded (11x48 oz.)

Based on observations from reinspection conducted 8/11/17, the risk to health and safety suggest imminent health hazards exist in this food facility:

See Violations #5, #7, #13, #14 and #23 for applicable Health and Safety Codes that caused imminent Health and Safety risks and/or hazards.

This facility has been closed and the permit suspended by Humboldt County Division of Environmental Health. At any time within 15 calendar days after this issuance, the permit holder may request in writing a hearing before a hearing officer to show cause why this permit suspension is not warranted. The hearing shall be held within 15 calendar days of the receipt of a request for a hearing.

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dry

08/11/2017

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jing huang

Date